



snacks | for the table

pimento cheese, **grilled sourdough**,
fried pickles \$13

deviled eggs, candied bacon \$9

pecan smoked trout dip, **crostinis**, crudité \$15

fried okra basket, sriracha ranch \$9

sweet & spicy chicken, thai curry cream \$11

"yankee" cornbread, chili honey, sorghum butter \$6

meat | cheese

→ choose 3 (with **garnishes**) \$18

sequatchie cove seasonal/cow's milk/tn

buttermilk blue/cow's milk/wi

manchego/sheep's milk/spain

st. angel/cow's milk/france

bucheron/goat's milk/france

cahill porter/cow's milk/ireland

benton's country ham/pork/tn

molinari pepperoni/pork/ca

molinari sopressata/pork/ca

local produce | sides

zucchini noodles \$6|10

ratatouille \$6|10

sweet corn succotash* \$6|10

roasted beets & goat cheese \$6|10

garlic green beans \$5|9

creamy grits \$5|9

mashed potatoes \$5|9

marinated mushrooms \$8|12

macaroni shells & cheese \$5|9

*not vegetarian

highlighted items contain gluten

→ 20% gratuity for groups of 8+

* our kitchen accepts food orders up to 30 minutes after last seating

* consuming raw or undercooked food may increase your risk of foodborne illness

starters, small plates | soup, salads

soup of the day \$7

house salad \$9

green beans, tomatoes, radishes, **spiced pecans**, blue cheese, herb lemon vinaigrette

caesar salad, **croutons**, parmesan \$9

iceberg wedge salad \$9

bacon, **fried onions**, tomatoes, radishes, blue cheese

seared sea scallops

corn puree, pepper jelly \$18

roasted quail, cornbread stuffing, grits, peach & sweet onion glaze \$15

fried chicken livers, grits, hot sauce butter \$9

bbq spiced pork belly, b&b pickles,
kimchi mayo \$13

main plates

public house fried chicken \$18

macaroni & cheese, house hot sauce

red wine braised pot roast \$22

mashed potatoes, braising gravy

sautéed Carolina trout, \$26

zucchini noodles, tomato concassé

*bronzed salmon \$27

ratatouille (tomato, red peppers, onion, eggplant, zucchini, yellow squash), buttermilk vinaigrette

shrimp & grits \$24

gulf shrimp, andouille sausage

*grilled pork tenderloin \$24

grits, apple chutney

*steak & **fries** \$32

ny strip steak, house worcestershire

*grilled 8 OZ beef filet \$42

mashed potatoes, red wine steak sauce

veggie platter – choose four sides \$18

sandwiches | dinner salads

***public house burger, aged cheddar, fries** \$16

***pimento cheese & bacon burger, fries** \$18

fish sandwich, fennel slaw, fries \$MP

marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$15

quinoa salad: arugula, cucumber, tomato, pickled red onion, feta cheese, **cornbread crouton**, sweet tea vinaigrette \$16

public house cobb salad: greens, bacon, tomato, blue cheese, **fried chicken**, avocado, deviled egg \$18

*steak & **wedge salad** (4 oz filet) \$20